

ADVENT ROSEMARY BREAD RECIPE

Ingredients:

2 teaspoons active dry yeast

2 teaspoons sugar

1 Cup warm water (about 110°-120°)

2 Tablespoons olive oil

2 Tablespoons dried or fresh rosemary chopped

1/2 teaspoon salt

2.5 Cups all purpose flour plus a little for dusting

1/2 teaspoon coarse salt

Freshly ground pepper(optional)

Directions:

1. Combine the yeast, sugar and 1/4 cup of water in a large bowl. Let that stand for 5 minutes, until foamy.
2. In the same bowl, add 1 tablespoon of Olive oil, 1 1/2 tablespoons rosemary, 1/2 table salt, 3/4 of a cup of warm water and all the flour. Mix with a large spoon until dough forms. Then work dough by hand on a lightly floured surface for about 5 to 7 minutes, adding a little flour if needed. Rub Olive oil on the inside of a clean bowl and put the dough in, cover with saran wrap or a cloth and let stand for one hour. The dough should have doubled in size by this time.
3. Place a sheet of parchment paper on a baking sheet. Next, place the dough on a lightly floured surface and divide into 2 halves. Knead each piece for a minute or so sprinkling with flour as needed and shape into a ball. Place each loaf on the prepared baking sheet. Let stand, uncovered, for about one hour or until dough has doubled.
4. Preheat oven to 400 F. Bake the loaves for 10 minutes. Remove them from the oven and brush with the remaining Olive oil. Sprinkle with the kosher salt and pepper and crumbled the remaining rosemary over top of the loaf. Return to the oven and bake for another 8 to 12 minutes, or until golden brown.
5. Let cool slightly and serve warm.

Basic Loaf Bread Recipe

Prep Time: 10 minutes

Cook Time: 30 minutes

Rise: 1 hour 30 minutes

Total Time: 2 hours 10 minutes

Serving 1 loaf

Ingredients:

- 1 cups very warm water
- 2 1/4 tsp instant yeast
- 1/2 Tbsp sugar
- 1 Tbsp vegetable oil
- 1/2 Tbsp salt
- 2 1/2 cups all purpose flour

Instructions

1. In Bowl of Stand Mixer, or large mixing bowl, whisk together water, yeast, sugar, and oil. Allow to sit for 5 minutes until yeast is bubbling/activated.
2. Add remaining Ingredients and combine into a dough. If using stand mixer use your dough hook, if combining by hand use a wooden spoon until mostly combined and then turn out onto a floured surface
3. Knead for several minutes with dough hook OR on a floured surface till smooth. Return to bowl. Cover with damp kitchen towel and let rise till doubled, about an hour. (Can use your oven after warming it to 170 degrees Fahrenheit, make sure to turn oven off before placing bowl inside).
4. Punch dough down and Roll into a long loaf about 12 inches long. Place loaf on a parchment lined or greased baking sheet.
5. Cut a few diagonal slits across the top of each loaf. Let loaf rise till doubled, 30-45 minutes.
6. Bake in an oven preheated to 375° for about 30 minutes or till crust is golden brown.

RUSTIC BREAD

Ingredients:

3 1/4 Cups warm water about 100°
1 1/5 Tablespoons dry active yeast
6 1/2 Cups flour
1 1/2 tablespoons kosher salt(if you only have table salt, use half this amount about 3/4 tablespoon)

Instructions:

1. Combined water and yeast and Stir until the yeast is dissolved. Add flour and salt and mix until thoroughly combined.
2. Allow the dough to rise for 2 hours at Room temperature, covered with a kitchen towel.
3. Apply a light dusting of flour over the dough and divide it in half and shape into 2 loaves, rounding the top. If you only want to make one loaf of bread at this time, store the unused dough in the refrigerator, covered, for up to 2 weeks until ready to use.
4. Place parchment paper on a baking sheet that has at least one side with no lip, then put the unbaked loaves on it. Apply light dusting of flour over the top and cut 3 slashes into the top of the dough, using a serrated knife. Cover dough with a kitchen towel and allow to rest for 40 minutes.
5. Pre heat oven to 450° F with baking stone on the center rack, if you don't own a baking stone just place a baking sheet in the oven. On the bottom shelf place an oven safe dish.
6. After the 40 minutes of the bread rising, slide the bread with parchment paper onto the hot baking sheet in the oven. Then pour 1 cup hot water into the oven safe dish below it and close the door quickly to create a steam bath within the oven. This will create a crisp outer crust.
7. Bake for about 25 minutes or until golden brown and crisp on the outside. Allow to cool slightly, then serve warm with butter.

One thing I've learned while baking bread is that if you can kinda thump the bread and it sounds hollow, it's probably done.

This dough is going to be a wet sticky dough, but it's amazing in the end.